

Proposed Specification

COMMODITY SPECIFICATIONS FRESH BULK APPLE for PROCESSING

Fresh Bulk Apples for Processing

Product Description: Whole Apple-Conventional Red, Yellow and Green Apple Varieties for use in USDA Apple Commodity program

Prerequisites:

- a. Vendors and/or suppliers providing fresh apples shall participate in and pass an Agricultural Marketing Service (AMS), Good Agricultural Practices (GAP) and Good Handling Practices (GHP) Verification Audit. Verification Audits shall be performed by the United State Department of Agriculture (USDA), AMS, Fruit and Vegetable Programs (FVP), Fresh Products Division (FPD). A copy of the GAP & GHP Audit Verification checklist is available on the USDA website at www.ams.usda.gov/gapgghp, or from your local USDA or Federal-State inspection office.
- b. All scopes of the audit applicable to the operation must be completed. For instance, if a grower has a storage facility on their farm where apples are stored prior to sending them to a customer, then the appropriate section of the audit must be completed.
- c. All supporting documents verifying adherence to the product specification and product origin must be made available to FPD personnel upon request.

Fruit Quality Assessment:

Inspection: Certification of the following Quality Requirements are to be performed at destination by the FPD.

Quality Requirement:

All apples are to be orchard run in wood or plastic bins. All apples must be free of dirt, other extraneous matter, and decay. All tolerances are determined by count.

Grading Standards

	TOLERANCE MAXIMUM
Size	85% between 2.5" – 3.25"
Shape	Fairly Well
Internal water-core	None
Internal browning	None
Pressures	14 lb Min
Damage defects	8%
Serious Damage	5%
Decay	1%
Total defects	8%
Stickers	No

Varieties: The following varieties are acceptable:

-Empire -Jonagold -Romes (Non-Law, Non-Bleeding)
-Jonathans

Taste: The taste must have no foreign taste or odors that would indicate contamination.

Maturity/Condition:

Representative samples for each lot will be collected and pressure tested at destination.

Pressure per fruit will be no less than 14 pounds with a minimum average of 15 pounds in each sample.

Only one fruit not meeting the pressure requirement will be allowed in each sample.

Damage Defects:

Bruising	1 ¼" aggregate, maximum depth 3/8"
Russetting	15% of surface
Limb rub	1" aggregate
Scab	½" aggregate

Serious Damage:

Insect Damage:

Worms – Zero tolerance

Apple showing worm hole with any frass

Hail:

Skin broken, ½" aggregate

Skin broken but healed, ½" diameter and ½" indentation

Skin not broken, ½" diameter and ½" indentation

Special Qualifications:

If the fruit is delivered later than 5 days of harvest, Smart Fresh will have been appropriately applied (Smart Fresh Corporate to provide application records on or before delivery).

Color/Shape:

All fruit shall be fairly well formed and consistent with the color characteristics of the variety. Those not fairly well formed will be included as a damage defect.

Size: Maximum size = 3.25" Minimum size = 2.5"

PACKAGING:

Container Pack:

Standard (36" maximum height) industry bins in clean wood, or plastic. Plastic bin liners cannot be used. Plastic or wood bins will not be returned. The following information will be clearly marked on each bin:

- Description (including variety) and the lot code
- Pack or receipt date
- Country of Origin Label

Weight:

The lot will be weighed upon receipt, and the net weight will be determined.

Fruit Source:

Product of United States only

FOOD SAFETY AND QUALITY SYSTEM REQUIREMENTS FOR GROWER SUPPLIERS:

All suppliers must demonstrate a continuing capability to identify all products by variety and to trace all lots of product to growing location and harvest date. In addition, documentation denoting all inputs to the growing and packing of the crop, including but not limited to pesticides, fertilizers, and previous crop in the same field, along with process records, must be made available to customer with reasonable notice. Residues of permitted agricultural pesticides must not be in excess of tolerances permitted by State and local regulatory agencies. Fruit must be free from microbial contamination from soil, water, insect and human contamination.